



Konpira Maru

2020

'MT. MIDORIYAMA - CHEVAUCHER L'ÉCLAIR'

Pét-Nat | Whitlands - Australia



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 40% Chardonnay - 40% Pinot Noir - 20% Pinot Meunier

Vineyard: Eminence Vineyard

Vine Age: 22-years-old

Soil Type: Iron-rich brown loam intermixed with volcanic matter

Viticulture: Sustainable - dry-farmed

Fermentation: Native - whole-bunch pressed to 70% stainless steel and 30% neutral Hungarian puncheons

Skin Contact: None

Aging: 7 weeks in 70% stainless steel and 30% 500L Hungarian tonneau - followed by 1 month on lees in bottle

pH: 3.67

Total Acidity: 5.6 g/L

Total SO2: 27 ppm

Total Production: 477 cases

About

Some moments in life contain truly cruel twists of fate. This wine is one of them. It is a complete triumph... looks sexy, tastes sexy, was bottled by a squad of very sexy people. But when you have already called a wine 'Total Victory' this vintage, it is probably a tad supercilious to call another one "Total and Utter Victory." So how does one describe the moment of genesis of something so exquisite, hewn from the wild beauty of the Eminence Vineyard atop the Whitlands Plateau? One possible moment with a comparable level of majesty could be the birth of 'Monkey Magic', surely the greatest introduction to any TV show ever aside from 'Charles in Charge.' With this epicness in mind, the Konpira Maru boys have christened this pét-nat 'Chevaucher l'eclair', or 'Ride the Lightning'. A term from the dystopian masterpiece "The Stand" by Stephen King and then commandeered for the title of the greatest thrash album of all-time (and second only to Abbey Road in the list of greatest albums ever), "Ride the Lightning" by Metallica. Now, here it is in its ultimate iteration, the name of the greatest sparkling wine ever made.

Chardonnay, Pinot Noir and Pinot Meunier were handpicked across three day's time. The fruit was kept cold and pressed extremely lightly to prevent any smoke taint carryover from the ultra-challenging start to 2020 with infernos spread out across Australia prior to the introduction of COVID-19. The fruit was then combined with spent lees from a previous fermentation, which binded the remaining smoke and allowed the acidic beauty of this site to shine. The primary fermentation underwent a lengthy wild yeast ferment in 70% stainless steel and 30% Hungarian oak for seven weeks prior to being interred in bottle at 15 g/L residual sugar and then hand disgorged a month later.

Tasting Note

Rose hip and white peach with a sensational structure of preserved lemon acid. A strong sparkling bead with a silky light peacock eye haze.

